Hot Water Sponge

5 eggs
1½ C. sugar
2 C. flour

2 tsp. B. P.
¼ tsp. salt
1 tsp. vanilla
½ C. boiling H_2O

Beat eggs until very light; add sugar gradually; add dry ingredients slowly. Stir in boiling H_2O; Bake in tube pan 1 hr. at 325°; allow 10 cool 1 hr before removing = divert with fresh berries or ice with whipping cream

Mrs. Wm. Roberts